



the **ROCKS**
restaurant • bar • invercargill nz

Beverages

TAP BEER

Speights Summit Ultra Tall
House Guest Beer – *ask the staff for details*

MID/LIGHT BEERS

Steinlager Light 2.5%
Heineken Light 2.5%
Heineken Zero %
Export Citrus 2.0%

BOTTLED BEER

DB Draught
Export Gold
Export 33 (Low Carb)
Heineken
Steinlager Classic
Steinlager Pure
Stella Artois
Corona
Speights Summit Ultra
(Low carb)
Speights

CIDER

Orchard Thieves Cider
Calabash Apple Cider
with Passionfruit 2.5%
Calabash Crushed
Peach Bomb
Speights Cider
Rekorderlig Cider
Crimson Badger
Ginger Beer 4%

SOFT DRINKS/MIXERS

Coke
Coke Zero
Lemonade
L & P
Ginger Ale
Soda Water
Tonic Water
Bundaberg Ginger Beer
Bundaberg Diet Ginger Beer
Diet Lemonade

JUICES

Orange
Apple
Pineapple
Cranberry
Tomato
Spiced Tomato



Craft Beer

EMERSONS PILSNER (PILSNER)

Emerson's Pilsner has an overt fruitiness that begs comparison with Marlborough's world -beating Sauvignon Blanc's. The beer's palate shows a hint of early malt sweetness but develops a lengthy dry finish.

EMERSONS LONDON PORTER

The original brew from the Emerson's range, renowned for its rich aroma and flavour. Firm-bodied, but not heavy, with a creamy texture, the dryish palate is full of roasted malt, coffeish notes and a sustained bitterness.

EMERSONS BOOKBINDER (NEW WORLD ALE)

Bookbinder has a sweet, perfumy, malt and hop aroma with a soft, malty, fruit and vinous palate that is both full flavoured and refreshing with a long, gently drying finish.

PANHEAD SUPERCHARGER APA

Hops are where it starts for the born-again craft head and Supercharger American Pale Ale is where Panhead delivers. This is an all-American show with Centennial, Citra and Simcoe overwhelming your nose, kicking you in the tastebuds and departing with more bitterness than a Palm Springs divorce.

PANHEAD XPA (PALE ALE)

XPA means Extra Pale with a lighter malt base, the delicate hue undercut by a glorious hit of alpha oils from Mosaic, Galaxy and Citra hops. you don't always want your mouth flayed raw and yur lover worked to a standstill. A few luscious notes of mango, guava, lychee and pineapple can be just the thing.



Craft Beer cont.

PANHEAD PILSNER

Pilsner is a lager with a personality. It's famously Czech in origin, but there we've gone for a South Pacific hop profile in keeping with the people who brew it and drink it. Passionfruit, grapefruit and sauvignon blanc characters abound, stacked up on a robust malt base that is partly German, partly kiwi.

PANHEAD RAT ROD HAZY IPA

In hot rodding a Rat Rod is a chopped, low slung, rough and rusty special, designed for go more than show. A little like a classic hazy IPA in other words. There's a monster American hopping regime inside this unfiltered diamond, throwing the juicy orange and fruit salad characters forward without too much bitterness or malty sophistication. Please note this beer contains lactose.

Chardonnay

TRINITY HILL HB CHARDONNAY

Hawkes Bay – \$13.50 / \$55.00

Typical fresh fruit characters from Hawkes Bay chardonnay such as grapefruit and melon are unencumbered with the minimal use of oak, in a Chablis vein. The wine is rich and round, with soft acidity and attractive sweet fruit.

MILLS REEF RESERVE CHARDONNAY

Hawkes Bay – \$12.50 / \$55.00

This stunning Hawkes Bay Chardonnay is beautifully balanced and creamy, offering grapefruit, peach, apricot and citrus flavours, complemented with spicy toasty oak seasoning and subtle buttery notes.



Sauvignon Blanc

THE KINGS FAVOUR SAUVIGNON BLANC

Marlborough – \$12.50 / \$55.00

An extremely focused wine with a juicy acidity, it displays a lime sorbet character that leaves the palate wonderfully refreshed. Length, balance and harmony are very evident with this wine with it finishing clean, crisp and bright.

JULES TAYLOR SAUVIGNON BLANC

Marlborough – \$12.50 / \$55.00

This wine has a delightful light lime colour. Aromas of black currant and citrus (grapefruit) spill out of the glass. On its wonderfully rich palate grapefruit flavours again come to the fore. It has a lingering intensity that is very mouth filling, rolling out to a dry finish.

WITHER HILLS SAUVIGNON BLANC

Marlborough – \$11.50 / \$51.00

This vibrant, classic Marlborough Sauvignon Blanc shines with distinctive herbaceous & gooseberry aromas, a balanced palate, and intense gooseberry and capsicum characters. This powerful wine is uplifted by a fresh acidity and an impressive long finish.

WITHER HILLS 'EARLY LIGHT' SAUVIGNON BLANC

Marlborough – \$10.00 / \$44.00

Lower in alcohol at 9.5%, but still full of beautiful Sav Blanc crisp character, a balanced palate and an impressive finish.



Aromatics

MT DIFFICULTY TARGET GULLY RIESLING

Central Otago – \$12.50 / \$55.00

Floral and ripe stonefruit notes compete in the aroma of this Riesling. On the palate these flavours dance in harmony. Residual sugar has been retained to balance the high natural acidity. This residual sugar has also fleshed out the mid palate of the wine.

TWR TORU

Marlborough – \$12.00 / \$54.00

Toru means “three” in Maori and is a new blend created by Te Whare Ra. Made from three grape varieties - Gewurztraminer, Riesling and Pinot Gris. It has the aromatic spice and weight of Gewurztraminer, the structure and length of Riesling and the great texture of Pinot Gris.

THE NED PINOT GRIS

Marlborough – \$12.00 / \$54.00

Succulent pear and melon flavours are complemented by a hint of citrus and fennel, resulting in a wine of exquisite balance, weight and elegance. A luxurious texture adds further decadence to a wine of true class.

TRIPLEBANK PINOT GRIS

Marlborough – \$13.50 / \$65.00

This wine displays lifted fruit aromas with a touch of creaminess. The palate shows the ripe pear and rock melon flavours with great concentration and tantalizing tropical notes.



Aromatics cont.

THE NED ROSE

Marlborough – \$11.50 / \$51.00

A little bit different from most. This Rose is blessed with a Pinot Noir and Pinot Gris blend which lends itself to a easy drinking style of Rose. Waihopai River Pinot fruit, so it has the weight, along with a classic bouquet of summer berries and cream with a dash of spice.

TATTY BOGLER ROSE

Central Otago – \$11.50 / \$51.00

An alluring rose, with red cherry and strawberry aromas and seductive summer fruit flavours. It has a crisp, dry palate that makes it the perfect indulgence on a warm summer day.



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Pinot Noir

ROARING MEG PINOT NOIR

Central Otago – \$13.50 / \$60.00

This wine exhibits a lovely mix of berry fruits and liquorice with further complexity gained from oak spice. A sweet fruit entry displays these same characters in abundance and tannins rise gracefully; balanced by the wines acidity and fruit, there is a long fruit driven finish.

BLACK QUAIL PINOT NOIR

Central Otago – \$15.00 / \$75.00

Deep garnet hue with an array of fruit aromas, including blackberry, plum and dark cherry, complemented by savory notes of mulberry, wild thyme, hazelnut and dark chocolate.

BURNT SPUR PINOT NOIR

Martinborough – \$14.50 / \$63.00

Aromas of red and black fruits with touches of spice and savoury dried herbs combine with a silky, structured palate and a long lingering finish.

MT DIFFICULTY PINOT NOIR

Central Otago – \$79.00

This wine displays great concentration and balance; red fruits of the forest along with blackberry dominate the aroma and these are underpinned by spice and liquorice. The wine has a sweet concentrated front palate which displays these same characters in abundance. the mid palate is fleshy and well textured. The wine finishes with a lovely combination of tannins and fruit.



Blended Reds

TRINITY HILL 'THE TRINITY'

Hawkes Bay – \$59.00

This wine is made of 5 varieties of grape and is the perfect mix. The aromas of Merlot, the spice of Cab Franc, the backbone of Cab Sav, hints of pepper from the Syrah and the softness of Malbec have combined to make this a complex, fruit dominant wine. Simply delicious.

CHARLES WIFFEN MERLOT

Marlborough – \$12.50 / \$55.00

An elegant expression of Marlborough Merlot. Rich leather notes add to the entwined layers of plum, truffle and bright berry fruits. Hints of vanilla and chocolate meld with a dry, yet supple tannin framework.

MISSION MERLOT CABERNET

Hawkes Bay – \$12.50 / \$55.00

Attractive Gimblett Gravels Reserve Cabernet Merlot with a vibrant colour and classic rich dark berry and oak aromas with hints of cassis, tobacco and plum.



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Blends/Shiraz/Tempranillo

THE COVER DRIVE CAB SAV

South Australia – \$13.50 / \$60.00

Brilliant deep red in colour with subtle cigar box aromas, dark berries, sweet mints and vanilla. The palate offers luscious blackberry fruit, fully rounded with velvety tannins and sweet oak from fermentation in oak.

YALUMBA BARROSSA SHIRAZ

Barossa Valley – \$12.50 / \$55.00

A moreish Barossa Shiraz that is approachable, full-bodied and fleshy. Deep and brooding with aromas of dark fruits, red spices, anise and ripe cherries, the palette flows with even texture towards a soft finish.

TRINITY HILL TEMPRANILLO

Hawkes Bay – \$85.00

The wine shows attractive brambly, blackberry-like ripe fruits along with spicy and exotic complexity. The palate is rich and textural with salivating soft tannins. Licorice, chocolate and sarsaparilla flavours linger on the finish.



Sparkling

LINDAUER BRUT 200 ML

Gisborne – \$12.00

An internationally acclaimed NZ methode, with rich fruit flavours making it a popular choice for all occasions.

LINDAUER FRAISE 200 ML

Gisborne – \$12.00

Lindauer Fraise is pinky/gold salmon coloured with a subtle strawberry aroma, intermingled with an underlying yeasty, toasty bouquet.

LINDAUER SAUVIGNON BLANC 200 ML

Gisborne – \$12.00

The wine is light straw in colour with green highlights. It displays vibrant fruit aromatics of passionfruit and gooseberry. The palate shows balance, both ripe fruit flavours and a tight, fresh acidity.

LINDAUER PINOT GRIS 200 ML

Gisborne – \$12.00

Gentle floral notes of crushed rose petal, a lift of freshly cut pear, and a hint of ginger aromas flow into a generous pear-dominated creamy palate finished in an off-dry style with an excellent balance between acid and natural sweetness.

DANIEL LE BRUN VINTAGE 2011

Marlborough – \$70.00

Sparkling with straw colours and gold hues, this exquisite methode exhales aromas of crisp gala apple and wild strawberry complimented by nuances of brioche and toasted pine nuts. In the palate, soft creamy bubbles lead into a rich weighty palate by fresh youthful acidity.



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Sparkling cont.

VEUVE DU VERNAY BRUT

Bordeaux France – \$44.00

Named after a widow in the French village of Vernay. The inviting bouquet shows stone fruit, citrus, almond and floral characters, leading to a refreshing palate that's smooth and rounded. It's well balanced and silky to the finish.

TE HANA SPARKLING ROSE

Gisborne – \$44.00

This sparkling Rosé made from Pinot Noir has a delicate salmon colour and is light and refreshing with subtle strawberry and cherry aromas delicately balanced with toasty yeast and brioche characters, well balanced acidity with a creamy rich finish.



The Rocks Cellar Selection

BROWN BROTHERS 'PATRICIA' SHIRAZ 2008

Victoria, Aust – \$95.00

The late Patricia was matriarch of the famous Brown Brothers wine family. The shiraz named after her evolving attractive aged influences. Dark fruit and toasty oak integrate perfectly, and the long, seamless, middleweight palate has excellent balance.

AMISFIELD PINOT NOIR

Central Otago – \$95.00

Amisfield has earned a reputation for a classy version of the classical Central Otago Pinot. It is rich and fruity but also concentrated and defined, with good depth and structure. Vibrant dark red fruits come with earthy dried herb and savoury notes, making this a clear expression of Central flavour.

TRINITY HILL SYRAH

Hawkes Bay – \$65.00

Homage wines reflect outstanding vintages, very low crop yields and therefore great intensity and elegance. Already well awarded, this wine shows huge potential and is a credit to the Trinity Hill Winemaking Team.

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Ports/Cognac

PENFOLDS CLUB TAWNY

\$10.00 / \$69.00

Amber-brown with a dark red rim in appearance, the nose is lifted with an attractive mix of dried fruit, vanilla, caramel and a touch of nutty aged rancio complexity. The palate is rich and vibrant displaying ripe spicy fruit, toffe and walnuts framed by smoky oak.

TAYLORS FINE TAWNY PORT

\$11.90 / \$79.00

Pale brick colour with broad amber rim. Mellow nose of succulent ripe berry fruit with aromas of butterscotch, figs and prunes interwoven with attractive nutty and spicy aromas. Smooth and round on the palate, full of rich strawberry jam flavours.

PENFOLDS FATHER GRAND TAWNY 10YO

\$14.00

The combination of extended cask maturation and Penfolds extensive experience in crafting fine Tawny wines, have resulted in a wine with concentration, vitality, exceptional balance of fruit, nutty oak age complexity and distinctive spirit. All of these elements culminate in a balanced, clean and lingering tight finish.

COGNAC CROIZET

\$14.50

French Grand Champagne Gold VSOP. Due to its pure Grande Champagne origins, this well balanced cognac has great aromatic richness and Croizet's signature flavours of soft vanilla, orange marmalade and warm candied fruits - created by both dry and wet ageing.

SHERRY

Harvery Bristol Cream

BRANDY

St Remy



Cocktails

ROSEBUD – \$18

Vanilla vodka, passion fruit, cranberry and pineapple juice.
Shaken and served straight up.

PURPLE HAZE – \$20

Blue Curacao, vanilla Galliano, lychee liquor and raspberry
shaken and topped with Lemonade.

MOSCOW MULE – \$18

A Long refreshing drink of: Fresh Lime, sugar, white rum
shaken and topped with ginger beer.

COSMO – \$20

A classic blend of Vodka, Cointreau, lime and cranberry juice.
Finished with burnt orange zest.

ESSENTIALLY HILTON – \$20

Fresh Raspberries, limes, Sugar, raspberry vodka,
vanilla Galliano and L&P.

DAIQUIRI – \$20

Traditional, strawberry or passion fruit, blended or straight up.
Have it your way Fresh Lime, white rum, and sugar.

TOBLERONE – \$22.50

A blend of Frangelico, Baileys, Kahlua, honey and cream.

MARGARITA – \$20

Tequila, lime, Cointreau and sugar. Straight up, blended
or on the rocks. Served with a salt rim.

JAPANESE SLIPPER – \$20

Midori, Cointreau and fresh lemon juice served straight up
and topped with a cherry.

MOJITO – \$20

White rum, sugar, lime juice, soda water, and topped up with mint.



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Cocktails cont.

OLD FASHIONED – \$22.50

Originally served as a “Hair of the dog” morning drink. It contains sugar, water, bourbon and bitters (bitters being the patented medicine, circa 1800s). Finish with Ice and a zest of an orange.

LONG ISLAND ICED TEA – \$25

Vodka, tequila, light rum, triple sec, gin and a splash of cola, which gives the drink the same amber hue as iced tea.

ESPRESSO MARTINI – \$20

Cold caffeinated alcoholic drink made with espresso, coffee liqueur, and vodka.

Liqueurs

Glavya

Drambuie

Benidictene

Galliano Sambuca Black

Vanilla

Amaretto

Opel Nera

Frangelico

Midori

Limoncello

Malibu

Contreau

Kahlua

Tia Maria

Baileys

Amarula

Jagemeitster

Chambord



Spirits

VODKA

Stil
Grey Goose
Absolute Vanilla
Absolute Raspberry

GIN

Gordons
Bombay
Campari
Gordons Pink Gin
Pimm's
Hendrick's

RUM

Coruba
Appletons 12yo
Bacardi

SPICED RUM

Bacardi
Kraken

TEQUILA

Jose Cuervo
1800 Anjeo
Patron XO Café
Agavero

BOURBON

Jim Beam
McKenna
Markers Mark
Wild Turkey

WHISKEY

Jamesons
Famous Grouse
Canadian Club
Wild Turkey
Bushmills Irish
Jack Daniels
Southern Comfort
Royal Crown
Fireball
Johnny Walker Red
Johnny Walker Black Chivas
Regal 12 years
Chivas Regal 18 years
Canadian Club
Spiced Canadian Club

SINGLE MALT'S

Lapraoig 10 year
Tullibardine 225
Glenmorangie 10 year
Bushmills 10 Year
Oban 14 year